

In the Claims:

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1. (Previously amended) A margarine blend and spread consisting of 60 - 95% of a liquid oil selected from the group consisting of sunflower oil, Canola oil, soy oil, pea nut oil, rice bran oil, olive oil, safflower oil, corn oil or marine oil or the blend of any of the above liquids with a Trans free hard structural fat at 5 -40% level whereby the said hard structural fat is made from selectively fractionated non-hydrogenated palm oil fraction, which is interesterified with lauric fat such as dry fractionated non-hydrogenated palm kernel fraction without using hydrogenation process and without using organic solvent or detergent for fractionation.

2. (Previously amended) A margarine/spread fat blend according to claim 1, where the liquid oil blend has high poly/mono unsaturated level such that in the total fat blend the poly/mono unsaturation level exceeds 40%.

3. (Previously amended) A trans free hard structural fat according to claim 1 is produced without using hydrogenation process so that Trans fatty acid residue produced during the hydrogenation is eliminated.

4. (Previously amended) A palm fraction according to claim 1 has a C16 carbon chain residue greater than 70%.

5. (Currently amended) A palm fraction according to claim 1 has a melting point higher than 57 Deg C and can be flaked for easy handling because of its high melting point in spite of not being required to undergo hydrogenation and has a solid fat content of > 75% at 40 Deg C preferably > 80% solids at 40 Deg C.

6. (Currently amended) A process according to claim 5 which comprises comprising selectively dry fractionating palm fat/ palm oil or its stearin fraction by melt crystallization process to harvest the hard palm fraction with C16 level of > 75%, preferably > 83% with a total unsaturation level of < 15% preferably less than 10%.

7. (Currently amended) A process according to claim 6 which comprises dry fractioning palm fat/oil using a two steps step melt crystallization process, the first step being performed between 20-25 Deg C, ~~preferably between 22-24 Deg C~~, to obtain a medium hard palm fraction and the medium hard palm fraction is then once again dry fractionated between 45-55 Deg C, ~~more preferably 49-52 Deg C~~ depending of the iodine number of the first dry fraction, to harvest very hard palm fraction rich in C 16 fatty acids.

8. (Currently amended) A process according to ~~claims 1-7~~ claim 6 which comprises separating the palm fraction in the second fractionation step in high pressure membrane type filter wherein a pressure of 10-35 bar is used, ~~preferably > 20 bar, most preferably > 30 bar~~ is used to inflate the membrane so as to remove the liquid fraction occluded in the palm fat, thus eliminating the requirement of solvent fraction method.

13' 9. (Currently amended) A margarine fat blend made in accordance with process claim 1 wherein the hard structural fat is produced by interesterification reaction of hard palm fraction with hard palm kernel fraction, the resultant hard fat is not further fractionated but used as such as a hard structural fat, thus eliminating a further processing which in turn result in high yield of the structural fat at a lower cost.

10. (Previously amended) A margarine fat blend made in accordance with claim 9 wherein the hard structural fat- is produced by interesterification reaction of hard palm fraction with hard palm kernel fraction without having to further undergo fractionation process.

Claim 11 is cancelled.

12. (New) A process for producing the margarine blend and spread of claim 1 comprising subjecting a hard palm fraction having a C-16 level of higher than 75% to random chemical interesterification with hard palm kernel fraction, and then subjecting the interesterified mixture to a physical fractionation method of panning and pressing at a temperature of less than 30 Deg C so as to yield minimum 75% level of extra hard structural fat.